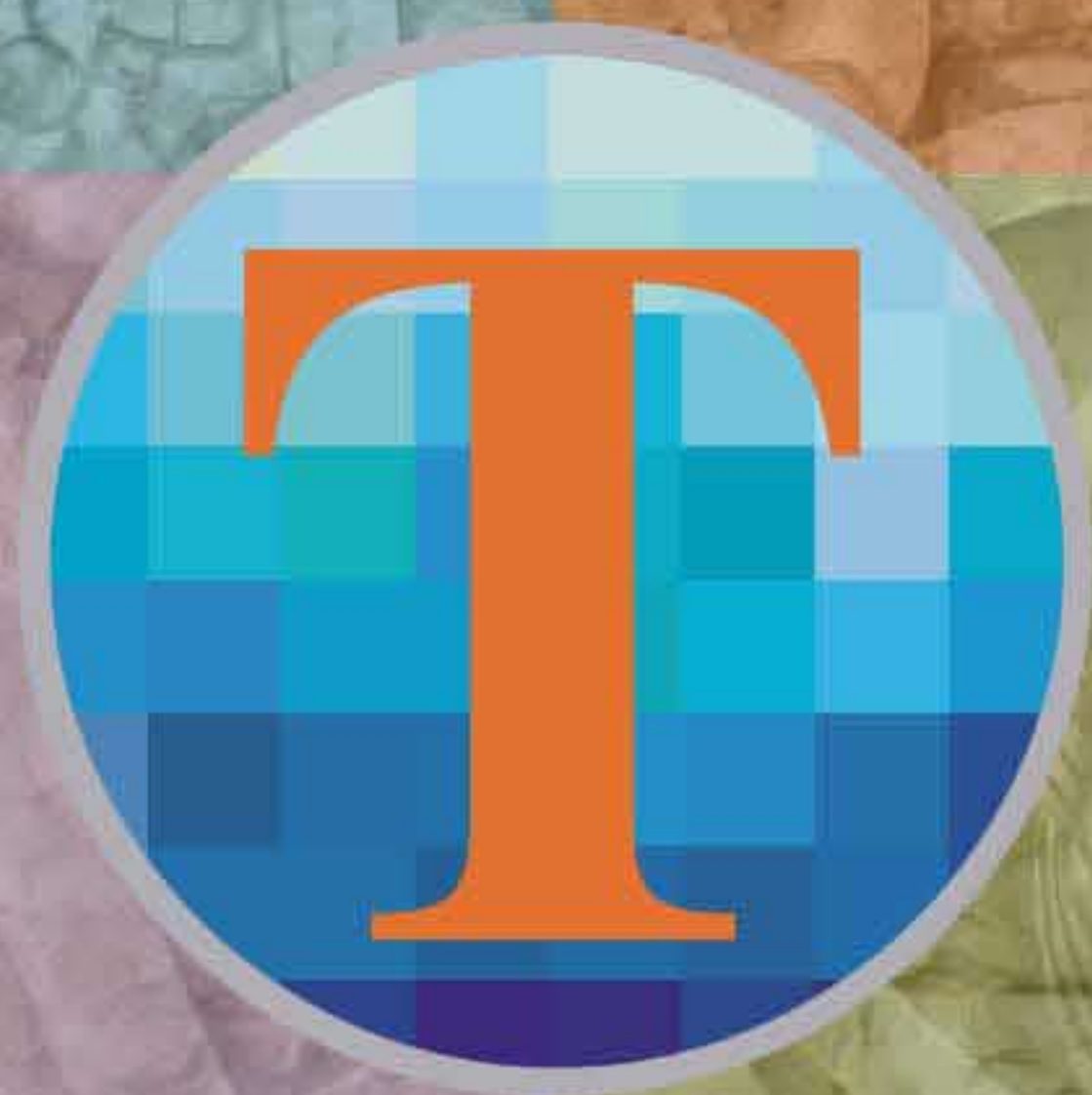


115 W. 2ND ST • FT. WORTH, TX 76102 • 817.348.8226

CABOGRANDÉ

Mexican Food • Mesquite Steaks • Fresh Fish



www.cabogrande.com

FROM THE BAR

From the Bar

MARTINIS

Key Lime Pie

Like the tropical breezes of the Keys, Skyy vanilla vodka floats in a sea of fresh squeezed lime juice and pineapple juice.

Prediction: Sunny dispositions all around. 9.00

Cosmopolitan Martini

Grey Goose vodka, Cointreau and cranberry juice served straight up with a lime. 9.00

The Apple Martini

Classic Grey Goose vodka, Apple Pucker, simple syrup and a cherry make this apple delicious! 9.00

Chocolate Martini

Godiva dark chocolate and white chocolate liqueurs and Skyy vanilla vodka topped with chocolate shavings. Did we mention it's chocolate? 10.00

DR. HENRY'S Elderflower Martini

Grey Goose pear vodka, St. Germain's elderflower liqueur and fresh squeezed lemon juice. Just what the doctor ordered 9.00

Pure Peach

Stoli Peachik vodka with a touch of simple syrup creates an incredibly understated fruit explosion that bursts in your mouth like that first bite into a juicy ripe peach! 9.00

Strawberry Lemon-Drop

Warning: This drink has been known to release all inhibitions! We combine Stoli strawberry vodka with freshly squeezed lemon juice and simple syrup in a sugar-rimmed martini glass. 9.00

MMMM O' MANGO

We blend Finlandia mango vodka with Fruja mango liqueur and a touch of mango puree for a truly mmmmarvelous mmmmartini. 9.00

Wines

HOUSE SELECTION

Sangre de Toro, Spain 6.00 24.00

SWEET BLEND, WHITE

Viña Esmeralda, Spain 10.00 40.00

CHARDONNAY

La Crema, California 10.00 40.00

PINOT GRIGIO

Santa Margharita, Italy 10.00 40.00

SAUVIGNON BLANC

Veramonte, Chile 10.00 40.00

CABERNET SAUVIGNON

Kendall Jackson Rsv., California 12.00 48.00

Pascual Toso Rsv, Argentina --- 80.00

MERLOT

Blackstone, California 8.00 32.00

PINOT NOIR

La Crema, California 12.00 48.00

Mac Murray, California --- 60.00

MALBEC

Pascual Toso Rsv, Argentina --- 80.00

Beer

DRAFT BEER

Coors Light

Dos Equis Amber

Bud Light

Dos Equis Lager

Miller Lite

DOMESTIC

Pint 3.00

Pitcher 10.00

IMPORTS/PREMIUM

Pint 4.00

Pitcher 12.00

BOTTLED DOMESTICS 3.75

Bud

Coors Light

Bud Light

Miller Lite

Michelob Ultra

BOTTLED IMPORTS AND PREMIUMS 4.75

Corona

Negra Modelo

Corona Light

Pacifico

Tecate

Shiner Bock

Dos Equis Lager

Dos Equis Amber

CABO GRANDÉ



FROM THE BAR

From the Bar

Fountain Drinks

Coke, Diet Coke, Dr. Pepper, Root Beer,
Sprite, Lemonade, Coffee, Iced Tea 2.25

Mojitos

Our Mojitos are always hand made, never bulk, pre-packaged or premixed and we use only the freshest ingredients available. The lime juice is freshly squeezed on-site and we use locally grown mint from North Texas.

Mojito Flavors to savor... Original, Raspberry, Mango, Coconut, Pineapple, Passion Fruit, Peach and Watermelon



GLASS 7.50 • PITCHER 30.00

SANGRIA

GLASS 6.00 • PITCHER 24.00

Our traditional house margarita comes both frozen and on the rocks with a wide variety of options to tantalize your taste buds. We offer them by the glass or by the pitcher. Likewise, our Top Shelf Margarita is perfect for customization. The Top Shelf on the rocks can be made with an extensive variety of premium tequilas.

TRADITIONAL MARGARITA GLASS 7.99

TRADITIONAL MARGARITA PITCHER 30.00

TOP SHELF MARGARITA GLASS 9.99

TOP SHELF MARGARITA PITCHER 36.00

MARGARITAS

FLAVORS

Mango, Strawberry, Peach,
Raspberry, Coconut & Pineapple

MARGARITA FLOATS add 3.00

Choice of Premium Tequilas and Liqueurs, Grand Marnier, Chambord, Midori, Cointreau, Fruja Mango, Tuaca

TEQUILAS

Silver

Patron
Herradura
Sauza
Don Julio
Tres Generaciones
Corazón

Reposado

Patron
Herradura
Sauza
Don Julio
Tres Generaciones
Corazón

Añejo

Patron
Herradura
Sauza
Don Julio
Tres Generaciones
Corazón

Café's

Cubano (Cortadito) 3.99

Café con Leche 3.99

Café Mocha 4.99

Coffee Bar

Chocolate Mint Cafe

Freshly ground coffee combined with Godiva white & dark chocolate liqueurs and Crème de Menthe. Topped with whipped Cream & chocolate 7.95

Night in Cabo

A blend of Irish cream, coffee, Gran Marnier & Frangelica liqueurs with our freshly ground coffee. Topped with whipped cream & chocolate 7.95

Cafe de Mexico

Tequila, Tia Maria & freshly ground coffee topped with whipped cream and cinnamon Ole! 7.95

Cafe Amore

Irish cream, amaretto and coffee liqueur combined with our freshly ground coffee and topped with whipped cream & a cherry 7.95



STARTERS

Starters

MARIQUITAS

Crispy plantain chips served with two sauces, sweet red chili and ranch cilantro crema. 5.99

CHIPOTLE MEATBALLS

Turkey meatballs covered with red hot, incredibly spicy chipotle sauce and accompanied by crispy tortilla chips. Some spicy hot meatballs for sure!!! 6.99

CHICOS TACOS

Fried crisp tortillas filled with chicken or spicy barbacoa beef, onions and peppers, sprinkled with cheese. Served with sour cream, guacamole & roasted tomato salsa 7.99

TACOS DE PAPA

Fried crisp tortillas filled with a special mixture of potatoes & seasonings sprinkled with cheese. Served with sour cream, guacamole & roasted tomato salsa 5.99

NACHOS

BEAN & CHEESE NACHOS

Whole corn tortillas, cheddar cheese, refried beans, pickled jalapeño, guacamole & sour cream.

½ order (2) 5.99 • Full order (4) 7.99

NACHOS DE FAJITAS

Whole corn tortillas, refried beans, cheddar cheese & pickled jalapeño. Topped with your choice of beef or chicken fajitas. Served with guacamole & sour cream. ½ order (2) 8.99 • Full order (4) 10.99

GAMBAS AL AJILLO

Sautéed gulf shrimp with olive oil, garlic, mushrooms, tomatoes, lime & herbs. Served with fresh baked bread 9.99

CHILE CON QUESO

Our own spicy blend of cheeses & fresh chiles. Served with tortilla chips.

Cup 5.99 • Bowl 8.99

Add chile con carne

Cup .50 • Bowl 1.00

PERUVIAN CEVICHE

Shrimp, scallops and calamari marinated in lime, garlic, olive oil, cilantro, tomatoes and red onion. Served with fresh baked bread. 8.99

TABLESIDE GUACAMOLE

Our fresh guacamole made tableside. Garnished with olives, tomatoes and peppers. Served with queso, crispy chips and roasted tomato salsa. 8.99

GRILLED CHICKEN OR SHRIMP QUESADILLA

Mesquite grilled chicken or shrimp with green onions, cilantro & melted cheddar cheese in a hot flour tortilla. Served with guacamole & sour cream.

Chicken 10.99 • Shrimp 11.99

HABANERO SHRIMP

Fried shrimp tossed in our spicy habanero sauce. Ask your server for today's "heat scale" 8.99

ALITAS A LA TIJUANA

Jalapeño sauced wings served with a ranch cilantro crema dipping sauce and fries. 9.99

Alitas a la Tijuana



HOMEMADE SOPAS

Homemade Sopas

CALDO DE POLLO

Rich broth with tender strips of chicken, potatoes and vegetables. Topped with crispy tortilla strips and fresco cheese. Cup 5.99 • Bowl 8.99

CALDO GALLEGO

A local favorite soup from the Galicia region in northern Spain, slowly simmered ham, navy beans, bacon, chorizo, onion red and green bell peppers, pork, cabbage and turnip greens. Cup 5.99 • Bowl 8.99

• Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ENSALADAS

Ensaladas

SOPA Y ENSALADA

Cup of soup with your choice of ensalada de casa or Tijuana caesar ensalada. 8.99

ENSALADA DE CASA

Mixed greens, tomatoes, cucumbers, fresco cheese & tortilla strips. Served with your choice of dressing. 6.99

DR. WASSERMAN STEAK SALAD

A marinated & charbroiled rib eye steak, cooked to your specifications over a bed of mixed greens, pineapple pico, avocado, grilled vegetables & fresh tortilla strips with ginger lime dressing 14.99

SAN MIGUEL

Fresh grilled salmon, mixed greens, pineapple pico, avocado, grilled vegetables & tortilla strips served with ginger lime dressing. 14.99

CHICKEN FAJITA SALAD

Crisp romaine & iceberg lettuce, purple cabbage, grilled corn, frijoles, green onion & cheddar cheese tossed in our chipotle vinaigrette & topped with chicken fajitas. Garnished with tortilla strips & a lightly fried & seasoned flour tortilla 10.99

ENSALADA DE TIJUANA

Smoked chicken, mixed greens, mandarin orange wedges, avocado, glazed walnuts, red onion, tomatoes & feta cheese served with ginger lime dressing. 10.99

CABO GRANDE CAESAR

Crisp romaine, parmesan cheese and tortilla strips tossed in chipotle Caesar dressing. 8.99
With chicken 10.99
With shrimp 12.99
With salmon 14.99

HABANERO SHRIMP SALAD

Crisp romaine & iceberg lettuce, purple cabbage, Jicama, red & green bell peppers, Monterrey Jack cheese, mandarin oranges & walnuts. Tossed in our Pacific dressing and topped with our spicy habanero shrimp then garnished with fried plantains & crispy rice noodles 12.99

APPLE HARVEST SALAD

Mixed greens, feta cheese, candied walnuts, mandarin oranges & fresh sliced apples. Served with raspberry vinaigrette dressing 9.99

San Miguel

Ensalada de Tijuana

HOUSE SPECIALTIES

House Specialties

Served with your choice of two sides: steak fries, fresh vegetables, Cuban rice or black beans and a slice of our fresh baked bread.

TILAPIA VERACRUZ

A delectable filet of Tilapia sautéed & topped with our special Veracruz Sauce. 13.99

SALMON SANTIAGO

Fresh grilled salmon topped with our Chilean lemon herb crema sauce. 16.99

•• ARGENTINE STEAK CHURRASCO

A beautiful 12 oz. USDA prime ribeye steak, seasoned & chargrilled to perfection. Served with chimichurri sauce. 28.99

STEAK VERACRUZ

A succulent 12 oz. USDA prime rib eye steak, charbroiled & topped with our special veracruz sauce. 28.99

STEAK TAMPIQUEÑA

A beautiful 12 oz. USDA prime ribeye steak, seasoned and chargrilled to your specifications and covered with sautéed mushrooms, tomatoes and poblano peppers. Topped with fresco and Monterrey Jack cheeses. 28.99

•• Low Carb

PARILLADAS

Parillas usually serve more than the number of persons indicated and come with chicken, USDA prime beef fajitas, shrimp, carnitas, Brazilian boneless short ribs, chile relleno, sautéed mushrooms, black beans & rice. Deluxe parillas also include lobster & osso bucco.

Parilla For 2 49.99 • For 4 84.99 • For 6 119.99 • For 8 142.99

Deluxe Parilla For 2 59.99 • For 4 104.99 • For 6 139.99
For 8 172.99

Parilladas



• Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SIGNATURE DISHES

Signature Dishes

FISH TACO PLATTER

Grilled or fried tilapia with sweet chipotle sauce, monterrey jack cheese, shredded lettuce, diced tomatoes, red onion, red cabbage and cilantro in warm flour or corn tortillas. Served with Cuban rice and black beans. Two tacos 8.99
Three tacos 10.99

CHALUPAS

2 flat corn tortillas crowned with Sweet Mama's chicken, ropa vieja or carnitas. Sprinkled with cheese and topped with guacamole. Served with rice and beans 9.99

CHIMICHANGA

Ropa Vieja (shredded Cuban beef) or Sweet Mama's chicken burrito stuffed with blended cheeses and fried to a golden crisp. Served with fresh Veracruz sauce and guacamole. 9.99

3 CHEESE CHILE RELLENO

Stuffed with a mixture of cheeses & lightly battered and topped with fresh Veracruz sauce. Served with sour cream, pico de gallo, salsa, rice, beans, queso and guacamole 12.99

Pollo de PASTA

Chicken sautéed with garlic, mushrooms and fire-roasted tomatoes tossed with manchego cheese and penne pasta in a mild crema sauce. Served with fresh bread. 11.99 with shrimp 12.99

TIJUANA LETTUCE WRAPS

Strips of spicy marinated chicken served with cool lettuce wraps, pineapple pico, avocado, ranch cilantro crema, mandarin oranges, carrots, cucumbers and sweet red chili sauce. 10.99
With tilapia 12.99

BARCELONA OSSO BUCCO

This succulent lamb shank is served with a Mediterranean Barcelona sauce with a flavor that is worlds apart. 15.99

T BRAZILIAN BONELESS SHORT RIBS

These incredible fork tender boneless beef ribs are served in a rich mushroom wine sauce. 15.99



Fish Taco Platter

CABO GRANDE

MESQUITE GRILLED FAJITAS

Served sizzling with grilled onion, green bell pepper & a side of Cuban rice, black beans, guacamole, sour cream, pico de gallo & hot flour tortillas

JUMBO SHRIMP FAJITAS

Regular or basted with our spicy habañero sauce
For one 17.99

CHICKEN, BEEF OR COMBO

Regular or basted with our spicy habañero sauce
For one 14.99 • For two 25.99

Add 3 Jumbo shrimp to your sizzling fajita platter 4.99

OUR FAMOUS ENCHILADAS

Served with Cuban rice & black beans

CHEESE ENCHILADAS

Topped with chile con carne and cheddar cheese
Two 8.99 • Three 9.99

CHEESE & ONION ENCHILADAS

Topped with chile con carne, onions and cheddar cheese
Two 8.99 • Three 9.99

ENCHILADA DE TIJUANA

Topped with red chile sauce and Monterrey Jack cheese
Two 8.99 • Three 9.99

CHICKEN ENCHILADAS

Topped with green chile salsa, sour cream sauce and Monterrey Jack cheese Two 9.99 • Three 10.99

BEEF ENCHILADAS

Topped with chile con carne, onions & cheddar cheese
Two 9.99 • Three 10.99

PLATO TIJUANA

2 cheese & onion enchiladas, 1 crispy beef taco and 1 guacamole tostada 10.99

PLATO MONTERREY

2 chicken enchiladas, 1 crispy chicken taco and 1 guacamole tostada 11.99

PLATO TEJAS

2 beef enchiladas, 1 crispy beef taco and 1 guacamole tostada 11.99

TORTAS

Tortas

All sandwiches are served on our fresh baked bread with your choice of steak fries, fresh vegetables, rice, beans or fresh fruit.

CUBAN SANDWICH

Cuban Marinated Roast Pork, Sliced Ham, Swiss Cheese and sliced Pickles sandwiched between "Hot Pressed" Cuban bread. 9.99

TORTA BARBACOA

Spicy barbacoa beef, pico de gallo and jack cheese. Served on fresh baked bread. 8.99

TORTA CARNITAS

Fork-tender marinated pork served on fresh baked bread. 9.99

TORTA ROPA VIEJA

Shredded Beef Cuban Style with fresh Avocado slices served on fresh baked bread. 9.99

TORTA POLLO

Marinated grilled chicken, lettuce, tomato, avocado, onion, pickles and chipotle mayo. Served open faced on fresh baked bread. 9.99

BRAZILIAN GRILLED STEAK SANDWICH

Thinly sliced beef grilled with onion, peppers and jack cheese. Served on fresh baked bread. 11.99

ARGENTINE "GAUCHO" SANDWICH

Seasoned grilled 8 oz. Rib eye steak, jack cheese, lettuce, tomatoes and chimichurri sauce on the side. Served open faced on fresh baked bread. 12.99

BURRITO FAVORITES

Burrito Favorites

Served with Cuban Rice and Black Beans

VIVA ZAPATA BARBACOA BURRITO

Spicy barbacoa beef mixed with potatoes. Served with sour cream, pico de gallo and roasted tomato salsa. 8.99

SWEET MAMA'S CHICKEN BURRITO

Spicy chicken mixed with potatoes. Served with sour cream, pico de gallo and tomatillo salsa. 8.99

CARNITAS BURRITO

Tender, slowly cooked, marinated pork with potatoes. Served with sour cream, pico de gallo and roasted tomato salsa. 8.99

ROPA VIEJA BURRITO

Shredded beef, Cuban style. Served with fresh avocado slices and roasted tomato salsa. 8.99

THE CABO GRANDE BURRITO

Your choice of chicken, beef or shrimp with Monterrey Jack cheese, guacamole, serrano garlic sauce, shredded lettuce, pico de gallo, charro beans, Cuban rice, cilantro and tomatoes. Chicken or beef 8.99 • Shrimp 9.99



LATINO TACOS

Latino Tacos

Served with Cuban Rice and Black Beans and your choice of crispy or soft corn or flour tortillas.

Two Tacos 8.99 • Three Tacos 10.99

BARBACOA MEXICANO TACOS

Spicy beef, onions, cilantro, feta cheese and pico de gallo. Served with roasted tomato salsa.

CHICKEN OR SHRIMP TACOS

Your choice of soft or crispy corn tortillas filled with your choice of chicken or shrimp with serrano garlic sauce, Monterrey Jack cheese, shredded lettuce, diced tomatoes, red onion, red cabbage and cilantro. Add 1.00 for shrimp

ROPA VIEJA TACOS

Shredded beef Cuban style. Served with fresh avocado, fresco cheese and pico de gallo. Served with roasted tomato salsa.

VEGETARIAN TACOS

Grilled vegetables, avocado, feta cheese and pico de gallo. Served with spicy chipotle salsa.

SOFT BEEF TACOS

Corn tortillas filled with habanero mango sauce, fajita beef, Monterrey Jack cheese, shredded lettuce, diced tomatoes, red onion, red cabbage and cilantro.

CRISPY BEEF TACOS

A crispy corn tortilla filled with ground taco meat, lettuce, tomatoes, cheddar cheese, red cabbage and cilantro.

CARNITAS TACOS

Tender marinated pork, fresco cheese, pico de gallo and avocado slices. Served with roasted tomato salsa.

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HEAVENLY REWARDS

Heavenly Rewards

Cabo Grande's Famous Sopapillas

4 fried pastries dusted with cinnamon and sugar and drizzled with honey or caramel. Served with vanilla ice cream and/or fresh fruit. 5.99

Brazilian Papaya Cream

A staple in Brazil, this tropical dessert is refreshing and light. Fresh papaya blended with rich vanilla ice cream drizzled with creme de cassis liqueur. 8.99

White Chocolate Bread Pudding

Incredibly rich and impossibly indulgent, this bread pudding delivers a double dose of white chocolate smothered with a warm chocolate ganache 5.99

PRALINES ICE CREAM

Crispy flour tortilla triangles dusted with cinnamon sugar. Served with vanilla ice cream, candied walnuts & warm caramel sauce 5.99

TRIPLE TREAT CHOCOLATE CAKE 5.99

With fruit 6.99

HOMEMADE FLAN 5.99

KEY LIME PIE 5.99

TRES LECHES CAKE 5.99 With fruit 6.99

LUNCH SPECIALS

Ask your server about our additional daily lunch specials!

Lunch Specials

Served Monday-Friday
11am-2pm
No substitutions, please

1 CHEESE & ONION ENCHILADA

Served with Cuban rice and black beans. 7.29

2 CHICKEN ENCHILADA

Served with Cuban rice and black beans. 7.29

3 2 CRISPY BEEF TACOS

Served with Cuban rice and black beans. 7.99

4 CHEESE & ONION ENCHILADA AND A CRISPY BEEF TACO

Served with Cuban rice and black beans. 8.29

5 CHICKEN ENCHILADA & A CRISPY CHICKEN TACO

Served with Cuban rice and black beans. 8.29

6 ENCHILADA DINNER

2 cheese & onion or 2 chicken enchiladas. Served with Cuban rice and black beans. 8.29

7 2 CRISPY FISH OR CHICKEN TACOS

Served with Cuban rice and black beans 8.29

8 TORTA POLLO

Marinated grilled chicken with lettuce, tomatoes, avocado, onions, pickles and chipotle mayo on fresh baked bread. 8.29

9 LUNCH FAJITAS

Mesquite grilled beef or chicken served with grilled onions, green bell pepper, Cuban rice, black beans, guacamole, sour cream, pico de gallo and hot flour tortillas. 10.99

CABOGRANDE

Kid's

Served with steak fries
5.99

CHEESE NACHOS • CHEESE QUESADILLA
DINO CHICKEN TENDERS • CHEESE ENCHILADA
CRISPY BEEF TACO • MINI CORN DOGS

LET US CATER YOUR NEXT EVENT!

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large or small...
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EXTRAS

Extras

SOFT OR CRISPY TACOS
Fish • Beef • Chicken • Veggie
4.99

CHEESE ENCHILADA 4.99

CHEESE & ONION ENCHILADA
4.99

BEEF OR CHICKEN
ENCHILADA 5.99

ENCHILADA DE TIJUANA 4.99

SIDES

Sides

REFRIED BEANS 2.99

CHARRO BEANS 2.99

CUBAN RICE 2.99

STEAK FRIES 2.99

BLACK BEANS 2.99

VEGETABLES 2.99